

Form 1449A PTO			Complete if Known			
<b>INFORMATION OIPE DISCLOSURE STATE BY APPLICANT</b>			Application Number	09/747,850		
			Filing Date	December 21, 2000		
			First Named Inventor	M. Jager		
			Group Art Unit	1761		
			Examiner Name	Unknown		
Sheet	1	OF	Attorney Docket Number	99/044NUT		

RECEIVED  
JUL 03 2001  
TC 1700

#### U.S. PATENT DOCUMENTS

Examiner Initials'	Cite No.	U. S. Patent Number	Kind Code	Name of Patentee or Applicant of Cited Document	Date of Publication of Cited Document MM-DD-YYYY	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear

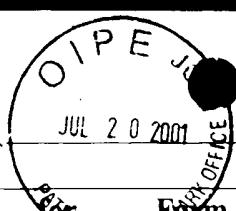
#### FOREIGN PATENT DOCUMENTS

Examiner Initials'	Cite No.	Foreign Patent Document			Name of Patentee or Applicant of Cited Document	Date of Publication of Cited Document MM-DD-YYYY	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear	T2
		Office	Number	Kind Code				
JF		WO	9716077	A1	Kneifel	05-09-1997		
		WO	9920745	A1	Kim	04-29-1999		X
		WO	9952511	A1	Myllarinen	10-21-1999		X
		WO	9826787	A1	Conway	06-25-1998		X
		WO	9608261	A1	Brown	03-21-1996		X
		WO	9734615	A1	Brown	09-25-1997		X
		WO	9734592	A1	Conway	09-25-1997		X
		WO	9957242	A1	Runge	11-11-1999		
		CN	1113515 (Abstract)	A	Zhang	12-20-1995		X
		CN	1124773 (Abstract)	A	Huang	06-19-1996		X

**OTHER PRIOR ART – NON PATENT LITERATURE DOCUMENTS**

Examiner Initials JCG	Cite No.	Include name of the author (in CAPITAL LETTERS), Title of the Article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc), date, page(s), volume-issue number(s), publisher, city and or country where published	T2
JUN 29 2001 JCG		L. JACKSON and K. LEE. <i>Microencapsulated Iron for Food Fortification</i> , JOURNAL OF FOOD SCIENCE 1991 Volume 56, No. 4	X
		K. DEWETTINCK <i>Fluidized Bed Coating in Food Technology: Process and Product Quality</i> 1997-1998, 1-37	X
		R. PEGG and F. SHAHIDI <i>Encapsulation and Controlled Release in Food Preservation</i> FOOD SERVICE AND TECHNOLOGY 1999, No. 94, 611-617	X
		<i>Microencapsulation By Spray Drying</i> DRYING TECHNOLOGY 1998, 16(6), 1195-1236	
		B.C. LARISCH, D. PONCELET, C.P. CHAMPAGNE, R.J. NEUFELD <i>Microencapsulation of Lactococcus lactis subsp. Cremoris</i> . J. MICROENCAPSULATION, 1994, Vol. 11, NO. 2, 189-195	X
		H.S. KIM, B.J. KAMARA, I.C. GOOD, G.L. ENDERS, JR. <i>Method for the Preparation of Stable Microencapsulated Lactic Acid Bacteria</i> , Journal of Industrial Microbiology, 1998, 3, 253-257	X
		C. AMIET-CHARPENTIER, P. GADILLE, B. DIGAT, J.P. BENOIT. <i>Microencapsulation of rhizobacteria by spray-drying: formulation and survival studies</i> J. MICROENCAPSULATION, 1998, Vol. 15, 639-659	X
		T. HAMMILL, R. CRAWFORD, <i>Bacterial microencapsulation with three algal polysaccharides</i> , Can J. Microbiol., 1997 43, 1091-1095	X
EXAMINER <i>JCG</i>		DATE CONSIDERED <i>6-6-02</i>	
<b>EXAMINER:</b> Initial citation considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.			

RECEIVED  
JUN 29 2001  
TO 1700  
USPTO



PTO/SB/08B				Complete if Known	
<b>Substitute 1449A/PTO INFORMATION DISCLOSURE STATE BY APPLICANT</b>				<b>Application Number</b>	09/747,850
				<b>Filing Date</b>	December 21, 2000
				<b>First Named Inventor</b>	Martin JAGER
				Group Art Unit	
				Examiner Name	Unknown
Sheet 1 Of 1	Attorney Docket Number	99/044 NUT			

OTHER PRIOR ART – NON PATENT LITERATURE DOCUMENTS						
Initials:  J.P.  T.C.  S.C.	Cite No.	Include name of the author (in CAPITAL LETTERS), Title of the Article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc), date, page(s), volume-issue number(s), publisher, city and/or country where published				T2
		R. ARSHADY; <i>Microcapsules for food;</i> <u>J.MICROENCAPSULATION</u> , 1993, Vol. 10, NO. 4, 413-435				
		S. HEGENBART; <i>Encapsulated Ingredients Keep Problems Covered;</i> <u>FOOD PRODUCT</u> , April 1993 – Cover Story				
		S.K. KANAWIJA et al.; <i>Microencapsulation of Enzymes, Micro-Organisms and Flavours and Their Applications in Foods;</i> <u>INDIAN DAIRYMAN</u> , 44, 6, 1992				
EXAMINER: <i>John Pratt</i>		DATE CONSIDERED <i>6-6-02</i>				
EXAMINER: Initial citation considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.						

*RECEIVED  
JUL 25 2001  
TO 1700*